

Food Code Fact Sheet #8

What you should know about the Code

WWW.HEALTHOREGON.ORG
/FOODSAFETY

Wild Mushrooms

OAR 333-150-0000, CHAPTER 3-201.16

(A) Except as specified in (B), identification of mushroom species picked in the wild shall have a written buyer specification which is to remain on file in the food establishment for a minimum of 90 days from the date of sale or service.^{Pf} This written specification shall include:

- (1) Identification by the scientific name and the common name of the mushroom species;^P
- (2) Identification in the fresh state;^{Pf}
- (3) The name and contact information of the person who identified the mushroom and the mushroom seller;^{Pf} and
- (4) A statement as to the qualifications and training of the identifier, specifically related to mushroom identification.^{Pf}

(B) Paragraph (A) of 3-201.16 does not apply to cultivated wild mushroom species that are grown, harvested, and processed in an operation that is regulated by the food regulatory agency that has jurisdiction over the operation.

(C) The food establishment that sells, uses or serves fresh mushrooms picked in the wild shall ensure the mushrooms are conspicuously identified by a label, placard, or menu notation that states:

- (1) The common and usual name of the mushroom;^{Pf} and
- (2) The statement "Wild mushrooms: not an inspected product".^{Pf}

PUBLIC HEALTH REASONS:

Over 5000 species of mushrooms grow naturally in North America. The vast majority have never been tested for toxicity. It is known that about 15 species are deadly and another 60 are toxic to humans whether they are consumed raw or cooked. Some wild mushrooms that are extremely poisonous may be difficult to distinguish from edible species. If a food establishment chooses to sell wild mushrooms, management must ensure that wild mushrooms are obtained from a safe source.

In Oregon, the market for wild harvested mushrooms has greatly increased due to the popularity of using fresh, local ingredients. However, some wild mushrooms that are extremely poisonous may be difficult to distinguish from edible species. Food service establishments that buy wild mushrooms from non-commercial sources must recognize and address the need for a sound identification program for providing safe wild mushrooms.

The Oregon Food Sanitation Rules require the identification of mushroom species picked in the wild to have the following written buyer specifications:

- Identification of the mushroom species by scientific and common name
- The mushroom must be identified while in the fresh state (has not been processed or dried)
- Name(s) and contact information of the person who identified the mushroom and the mushroom seller
- A statement as to the qualifications and training of the identifier, specifically related to mushroom identification

These written specifications are

to remain on file in the food establishment for a minimum of 90 days from the date of sale or service.

A food establishment that serves mushrooms picked in the wild shall ensure the mushrooms are conspicuously identified by a



Golden Chanterelle (*Cantharellus*)

label,

placard, or menu notation that states:

- (1) The common and usual name of the mushroom; and
- (2) The statement "Wild mushrooms: not an inspected product".